RadosÅ, aw Bonikowski

List of Publications by Year in descending order

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Version: 2024-02-01

41 papers 543 citations

14 h-index

623188

21 g-index

42 all docs 42 docs citations

times ranked

42

770 citing authors

#	Article	IF	CITATIONS
1	Volatile aroma compounds of sugarcane molasses as affected by spray drying at low and high temperature. LWT - Food Science and Technology, 2021, 145, 111288.	2.5	11
2	Improving rye bread antioxidant capacity by bread-making methodology: Contribution of phosphate-buffered saline- and methanol-soluble phenolic phytochemicals with different molecular profiles. Journal of Cereal Science, 2021, 100, 103262.	1.8	8
3	Chemical and Biological Profile and Allergenicity of Thymus baicalensis Plant of Mongolian Origin. Antioxidants, 2021, 10, 1905.	2.2	2
4	Chemical and Biological Characteristics of Oxytropis pseudoglandulosa Plant of Mongolian Origin. Molecules, 2021, 26, 7573.	1.7	3
5	The Current State of Knowledge about Essential Oil Fumigation for Quality of Crops during Postharvest. International Journal of Molecular Sciences, 2021, 22, 13351.	1.8	13
6	Optimization of extraction process of antioxidant compounds from yellow onion skin and their use in functional bread production. LWT - Food Science and Technology, 2020, 117, 108614.	2.5	48
7	Antibacterial Activity of Selected Essential Oil Compounds Alone and in Combination with Î ² -Lactam Antibiotics Against MRSA Strains. International Journal of Molecular Sciences, 2020, 21, 7106.	1.8	16
8	Anticandidal activity of Lactobacillus spp. in the presence of galactosyl polyols. Microbiological Research, 2020, 240, 126540.	2.5	18
9	Naturally Occurring Nervonic Acid Ester Improves Myelin Synthesis by Human Oligodendrocytes. Cells, 2019, 8, 786.	1.8	41
10	Effect of Co-Inoculation with Saccharomyces cerevisiae and Lactic Acid Bacteria on the Content of Propan-2-ol, Acetaldehyde and Weak Acids in Fermented Distillery Mashes. International Journal of Molecular Sciences, 2019, 20, 1659.	1.8	4
11	Synthesis of thiophene derivatives with longâ€lasting citrusy type odour. Flavour and Fragrance Journal, 2018, 33, 279-284.	1.2	2
12	Activation of Nonâ€Enzymatic Antioxidants by <i>Lepidium sativum</i> L. Exposed to Hg During Assisted Phytoextraction. Clean - Soil, Air, Water, 2018, 46, 1700667.	0.7	2
13	Antifungal Activity of Lactobacillus pentosus ÅOCK 0979 in the Presence of Polyols and Galactosyl-Polyols. Probiotics and Antimicrobial Proteins, 2018, 10, 186-200.	1.9	22
14	The Increase of Triterpene Saponin Production Induced by Trans-Anethole in Hairy Root Cultures of Panax quinquefolium. Molecules, 2018, 23, 2674.	1.7	23
15	Pichia cactophila and Kluyveromyces lactis are Highly Efficient Microbial Cell Factories of Natural Amino Acid-Derived Aroma Compounds. Molecules, 2018, 23, 97.	1.7	13
16	Aspartic acid racemization of root dentin used for dental age estimation in a Polish population sample. Forensic Science, Medicine, and Pathology, 2018, 14, 285-294.	0.6	21
17	Lipophilic components and evaluation of the cytotoxic and antioxidant activities of Impatiens glandulifera Royle and Impatiens noli – tangere L. (Balsaminaceae). Grasas Y Aceites, 2018, 69, 270.	0.3	6
18	A comparative study on composition and antioxidant activities of supercritical carbon dioxide, hexane and ethanol extracts from blackberry (<i>Rubus fruticosus</i>) growing in Poland. Journal of the Science of Food and Agriculture, 2017, 97, 3576-3583.	1.7	31

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19	Synthesis and Biotransformation of Bicyclic Unsaturated Lactones with Three or Four Methyl Groups. Molecules, 2017, 22, 147.	1.7	4
20	Chromatographic and spectral characteristic of some esters of a common monoterpene alcohols. Flavour and Fragrance Journal, 2016, 31, 290-292.	1.2	8
21	Fragrance allergens â€" Possibilities of their identification in components of cosmetotextiles. , 2016, , .		O
22	An exploratory study on the peroxyl-radical-scavenging activity of 2,6-dimethyl-5-hepten-2-ol and its heterocyclic analogues. Journal of Molecular Structure, 2016, 1107, 82-90.	1.8	14
23	Volatiles as Chemosystematic Markers for Distinguishing Closely Related Species within the <i>Pinus mugo</i> Complex. Chemistry and Biodiversity, 2015, 12, 1208-1213.	1.0	17
24	Selected Compounds Structurally Related to Acyclic Sesquiterpenoids and Their Antibacterial and Cytotoxic Activity. Molecules, 2015, 20, 11272-11296.	1.7	14
25	Synthesis, odour evaluation and antimicrobial activity of some geranyl acetone and nerolidol analogues. Flavour and Fragrance Journal, 2015, 30, 238-244.	1.2	16
26	Composition of essential oils isolated from the needles of Pinus uncinata and P. uliginosa grown in Poland. Natural Product Communications, 2015, 10, 371-3.	0.2	10
27	Characteristics of some synthetic terpenoids with a grapefruit odour discovered by serendipity. Flavour and Fragrance Journal, 2014, 29, 380-387.	1.2	6
28	Free radical scavenging properties of thienyl and furyl linalool analogues: an experimental and DFT/B3LYP study. Flavour and Fragrance Journal, 2014, 29, 325-333.	1.2	3
29	Synthesis of (S)-ricinoleic acid and its methyl ester with the participation of ionic liquid. Chemistry and Physics of Lipids, 2014, 183, 137-141.	1.5	5
30	Analysis of Volatile Components, Fatty Acids, and Phytosterols of <i>Abies Koreana</i> growing in Poland. Natural Product Communications, 2013, 8, 1934578X1300800.	0.2	2
31	Hydroindene-derived chiral synthons from carotol and their cytotoxicity. Tetrahedron: Asymmetry, 2012, 23, 1038-1045.	1.8	4
32	Components and antioxidant activity of fruits of Cirsium palustre and C. rivulare. Chemistry of Natural Compounds, 2012, 48, 8-10.	0.2	9
33	Chemomicrobial synthesis of (R)- and (S)-lavandulol. Tetrahedron Letters, 2011, 52, 4461-4463.	0.7	7
34	Different Isolation Methods for Determination of Composition of Volatiles from <i>Nigella damascena</i> L. Seeds. Natural Product Communications, 2009, 4, 1934578X0900401.	0.2	5
35	7,8-Dihydro-4H-cyclohepta[b]furan (thiophene) skeleton from furyl (thiophene)-derived tertiary allylic alcohols. Journal of Heterocyclic Chemistry, 2009, 46, 1404-1407.	1.4	1
36	Thienyl analogues of acyclic monoterpene alcohols and their biological activity. Journal of the Science of Food and Agriculture, 2009, 89, 2088-2095.	1.7	11

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37	Natural (+)-carotol as a donor of chirality in the synthesis of enantiomerically pure hydroindene building blocks. Tetrahedron: Asymmetry, 2009, 20, 2583-2588.	1.8	8
38	Composition of essential oil from seeds of <i>Nigella sativa </i> L. cultivated in Poland. Flavour and Fragrance Journal, 2008, 23, 126-132.	1.2	71
39	Chemical composition of carrot umbel oils fromDaucus carota L. ssp.sativus cultivated in Poland. Flavour and Fragrance Journal, 2006, 21, 667-669.	1.2	23
40	Synthesis of furyl analogues of acyclic monoterpenes. Flavour and Fragrance Journal, 2005, 20, 487-491.	1.2	7
41	Transformation of Carotol into the Hydroindane-Derived Musk Odorant. European Journal of Organic Chemistry, 2002, 2002, 1826-1829.	1.2	14